



**FLAVOR AND EXTRACT MANUFACTURERS  
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**FOR RELEASE**

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**The Flavor and Extract Manufacturers Association of the United States Supports  
Legislation to Assure Workplace Safety in Flavor Manufacturing**

The Flavor and Extract Manufacturers Association of the United States (FEMA) supports the legislation introduced by Representatives Woolsey, Miller, and colleagues to require the Occupational Safety and Health Administration (OSHA) to set safety standards for diacetyl.

“FEMA supports legislation that could lead to appropriate, science-based regulation to enhance the safety of workers in the flavor industry” said John Hallagan, FEMA General Counsel. “This legislation calls for regulation by OSHA that is very similar to the recommendations to protect workers that FEMA made three years ago in its report *Respiratory Health and Safety in the Flavor Manufacturing Workplace*. FEMA is pleased to see that their report is recognized as a key finding in the bill.” said Hallagan.

FEMA is proud of its ten-year record of aggressively and responsibly addressing issues associated with respiratory health and safety in flavor manufacturing. FEMA welcomes the opportunity to work collaboratively with regulatory agencies such as OSHA and has a strong record of having done so. In California, FEMA was a key participant in the development and implementation of a model regulatory program implemented by Cal/OSHA, the Flavor Industry Safety and Health Evaluation Program, which has focused attention on the safe use of diacetyl in flavor manufacturing.

Diacetyl is a naturally occurring substance that has been used as a flavor ingredient for many years. It was approved by the Food and Drug Administration for addition to food in the early 1980s. Diacetyl is naturally occurring in a wide variety of foods including butter, milk, cheese, fruits, wine and beer and provides a “buttery” flavor to butter itself and other foods.

FEMA was founded almost a century ago in 1909 and is the national association of the U.S. flavor industry. FEMA has over 100 members including all of the largest flavor manufacturers in the U.S.

FEMA’s August 2004 report, and other information, is available to the public on FEMA’s website ([www.femaflavor.org](http://www.femaflavor.org)). You may also contact Cathy Cook at (202) 293-5800, or at ccook@therobertsgroup.net.

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